

pinot noir 2013

CENTRAL OTAGO

Succulent & savoury. Our 2013 Pinot Noir displays dark & brooding aromas of blackcurrant, toasty warmth, forest undergrowth and crushed herb. On the palate the layers of dark fruits are joined by supple velvet tannins creating a wine with structure & poise. A wine which will age gracefully over the next 10 years.

Sarah-Kate & Dan Dineen - Winemakers



5 Stars NZ Wine Spring issue 2014

VINTAGE SUMMARY

Variable weather conditions plagued the beginning of harvest with some frost damage to the Mt Maude Vineyard as a result of late spring snows. Good weather over flowering resulted in a quick but very good fruit set. The dry and warm summer, which extended into a glorious autumn meant slow ripening of fruit on the vine to intensify flavours whilst acid levels remained intact. 2013 was one of the most enjoyable vintages for Pinot Noir we have had the pleasure to work with, definitely one to watch.

VINIFICATION

Hand harvested from vineyards in Central Otago. One being our family vineyard, Mt Maude in Wanaka, the balance from three of Central Otago's premium sub-regions, Bannockburn, Northburn and Lowburn, each vineyard contributing uniquely to the finished wine.

Fermented very traditionally in open topped tanks, hand plunged, indigenous yeasts with a portion of whole bunch included in each fermenter. A month on skins for tannin development prior to pressing. Maturation in French barriques (30% new) for 10 months before bottling. As we prefer not to fine or filter our Pinot Noirs, this wine may form a sediment over time. Decanting is recommended to ensure clarity.



HARVEST DATE	BOTTLING DATE	QTY BOTTLED	PINOT NOIR CLONES	ALCOHOL	pH	ACIDITY
8/4 2013 - 23/4 2013	14th March 2014	1652 dozen	115, 5, Abel, 777, 10/5, 667	14% VOL	3.45	5.9 g/L